



OT Mom Learning Activities



OT Mom's Crunchy Cereal Cookies



Ingredients:

250g margarine/butter, softened
2 cups sugar
1tsp bicarbonate of soda, dissolved in 2T milk
2 eggs
1T vanilla essence
2 cups plain flour
2 cups oats

2 cups corn flakes
2 cups rice krispies
3ml salt

Optional: 50-75g choc chips

Optional: 30ml peanut butter

Method:

- 1) Preheat oven to 160* C, and grease/line some baking trays
- 2) Cream marg/butter and sugar together until light in colour.
- 3) Add bicarb/milk mixture, eggs and vanilla and beat well
- 4) Sift flour into the bowl
- 5) Add the rest of the dry ingredients, as well as peanut butter/choc chips if desired
- 6) Stir well until combined (or beat on a very low speed until combined)
- 7) If the mixture is still too soft to roll into balls, then add some more cornflakes/krispies
- 8) Form into balls and flatten before placing them on the tray. They spread during cooking, so space them well.
- 9) Bake at 160* for 15 minutes, or until golden brown. They harden further as they cool
- 10) Remove from baking trays and cool on a rack; store in an airtight container

Makes +/- 40, depending on size

Enjoy!

